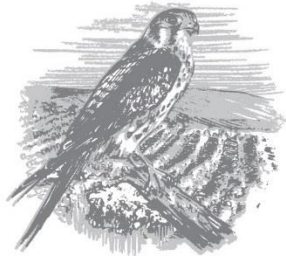




2012 Signature Series Port

Kestrel
VINTNERS



Kestrel View Estate Vineyard Planted 1972

SIGNATURE SERIES
PORT

WASHINGTON STATE | COLUMBIA VALLEY
RED WINE | ALC 18.5% BY VOL.

Vinification:

Our Port is created in the vineyard by reducing the crop to one cluster per shoot. The fruit is then allowed to ripen as long as possible. We harvested the Tinta Roriz and Souzao in late October. Both are traditional Portuguese Port varietals that we planted at our vineyard for the production of Port. The sugars were high, and the flavors were jammy, perfect for the production of a fortified Port Style wine.

The fermentations started out as they always do, but were arrested at around 13 Brix, with the addition of neutral brandy spirits. By doing this the rich ripe fruit flavors are preserved, for you to enjoy. The high alcohol and sugar, combat oxidation and aging in the wine, allowing you to have a snapshot of what the flavors were like in the fruit in late October 2012.

Winemaker Notes:

The color is almost black, with a very thin garnet ring. In the nose you will be greeted with aromas of sweet cherries, chocolate, elderberry, plum jam, licorice, figs, and dried fruits. For me it is oddly reminiscent of brandy soaked fruit cake. The natural sweetness preserved from the grapes is balanced by the brandy. The result is a long powerful finish. Perfect for an after dinner drink, or just by the fire, on a cold winter night.

*Aromas of sweet cherries,
chocolate, elderberry,
plum jam, licorice, figs,
and dried fruits*

Alcohol: 18.2%

Blend: 38% Souzao and 62% Tinta Roriz

Vineyard Source: 100% Kestrel View Estate Vineyard

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

509 | 786 | CORK (2675)